

BARHOUSE

COLD CUTS
冷盤

芝士火腿拼盤

Artisanal Cheese and Cold Cuts Platter

\$258

MAIN COURSE
世界級主菜

慢煮法國鴨髀配香煎鵝肝

Slow-cooked French Duck Thigh with Pan-fried Goose Liver

\$238

深海鱈魚柳飯配龍蝦海膽汁

Sea Cod Fillet Rice in Lobster and Sea Urchin Sauce

\$238

香草焗紐西蘭羊扒配野生蘆筍

Herb-baked New Zealand Lamb Chop with Asparagus

\$238

芝士脆皮焗龍蝦 (半隻)

Crispy Baked Lobster in Cheese (half)

\$268

美國安格斯肉眼扒配松露薯條

American Angus Ribeye Steak with Truffle French Fries

\$288

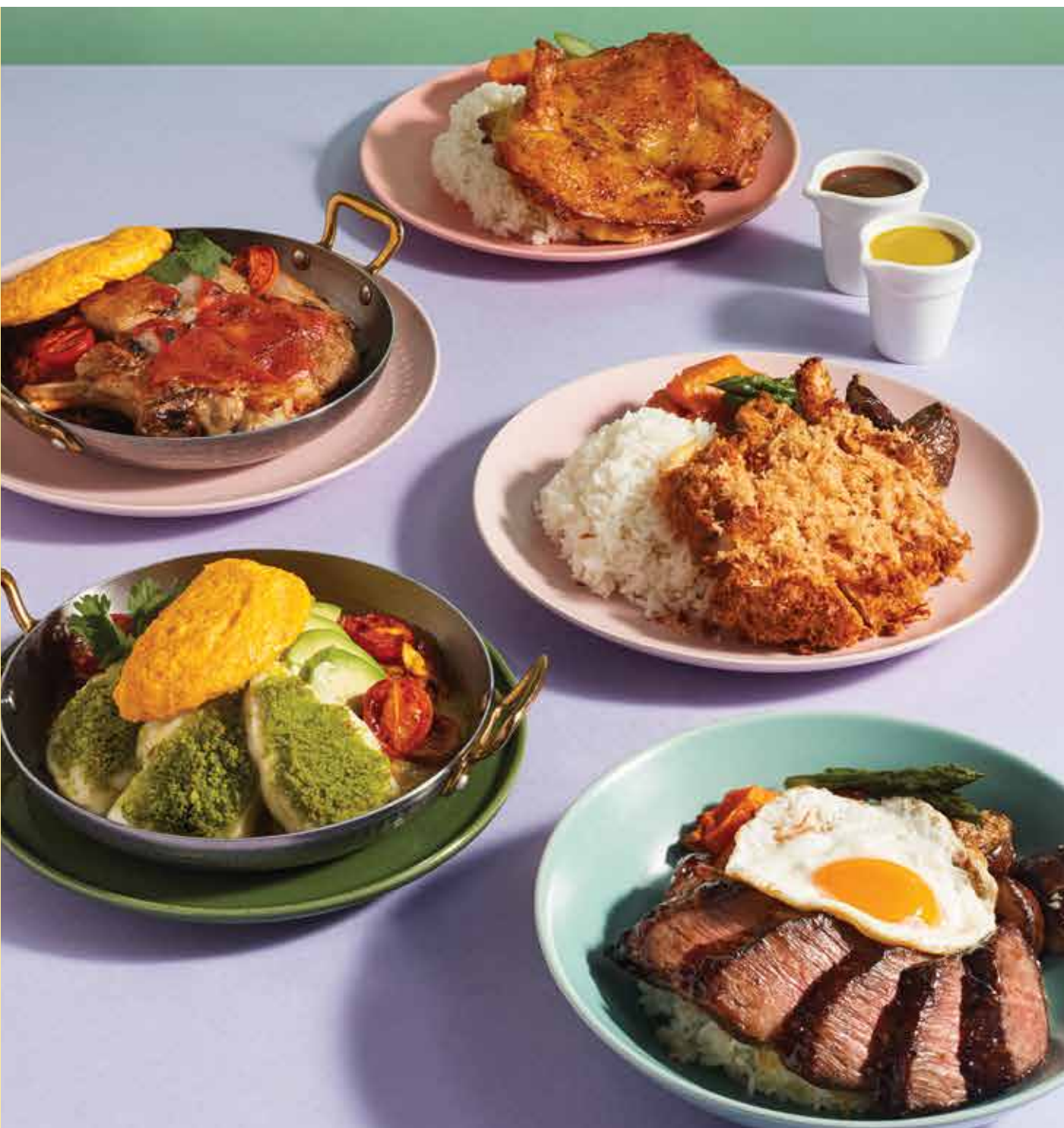
是日餐湯 (廚師推介一款)

Daily Soup (1 type recommended by Chef)

\$33

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世界級主菜 MAIN COURSE



九
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粉
PASTA

-  黑松露野菌大通粉
Mixed Mushrooms Rigatoni in Black Truffle Sauce \$138
-  海蜆蒜香橄欖油淮山麵
Aglio e Olio Yam Noodles with Clams \$138
-  四川麻辣肉醬意粉
Sichuan Spicy Spaghetti Bolognese \$138
-  新豬肉全素千層麵
OmniPork Lasagna \$168
- 溫泉蛋臘腸卡邦尼意粉
Lap Cheong Carbonara with Soft-boiled Egg \$168



辣 Spicy



素 Vegan

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九唔搭八意粉 PASTA



SNACKS
醉 · HIGH
小食

-  黑松露薯條 \$58
Truffle French Fries
-  脆炸洋蔥圈 \$58
Deep-fried Onion Rings
- 懷舊蝦多士 \$68
Deep-fried Toast Topped with Shrimp
- 牛油蒜香炸鮮魷 \$68
Deep-fried Squid in Garlic and Butter
- 金沙脆炸魚皮 \$68
Crispy Fish Skin with Salted Egg Yolk
-  香辣芝士脆炸雞軟骨 \$68
Deep-fried Spicy Chicken Cartilage
-  歌樂山辣子雞翼(6隻) \$78
Chongqing Spicy Chicken Wings (6pcs)
- 瑞士汁雞翼(5隻) \$78
Marinated Chicken Wings in Sweet Soy Sauce (5pcs)
-  芝士麻辣肉醬脆米片 \$88
Crispy Nachos with Cheese Chili Con Carne

BARBECUE PLATTER
炭 · 炭燒
烤拼盤

- 精緻燒烤拼盤 \$268
Small-size Barbecue Platter
 (活元貝、老虎蝦、鮮鮑魚、農場雞、沙爹豬、燒茄子、金菠籬)
 (Scallop, Tiger Prawn, Abalone, Chicken, Pork in Satay Sauce, Grilled Eggplant and Pineapple)
- 珍寶燒烤拼盤 \$388
Large-size Barbecue Platter
 (鮮龍蝦半隻、活元貝、鮮魷魚、老虎蝦、鮮鮑魚、安格斯牛小排、雞肉串、牛脷串、燒茄子、金菠籬)
 (Half Lobster, Scallop, Squid, Tiger Prawn, Abalone, Angus Beef Short Rib, Chicken Skewer, Beef Tongue Skewer, Grilled Eggplant and Pineapple)



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醉.HIGH小食及燒烤拼盤 SKEWERS & BARBECUE PLATTER



燒海鮮及烤肉
GRILLED SEAFOOD & MEAT

原隻鮮鮑魚 Fresh Whole Abalone	\$48	游水波士頓龍蝦(半隻) Fresh Boston Lobster (half)	\$138
老虎蝦 Tiger Prawn	\$58	加拿大厚切豬扒 Canada Thick-cut Pork Chop	\$128
新鮮活元貝 Fresh Scallop	\$58	碳燒農場雞(半隻) Grilled Chicken (half)	\$128
厚切鮮魷魚 Thick-cut Squid	\$58	紐西蘭羊扒(2件) New Zealand Lamb Chop (2pcs)	\$128
鹽燒秋刀魚 Grilled Salted Saury Fish	\$68	美國安格斯牛小排 Grilled Angus Beef Short Rib	\$138

串燒
SKEWERS

鹽燒牛脷串(3串) Beef Tongue with Salt (3 skewers)	\$78	廣西沙薑雞肉串(4串) Guangxi Ginger Scallion Chicken (4 skewers)	\$98
香蔥蘆筍五花腩卷(3串) Asparagus Pork Belly with Scallion (3 skewers)	\$78	新疆孜然羊肉串(4串) Xinjiang Lamb and Cumin (4 skewers)	\$98
沙爹豬肉串(4串) Pork with Satay Sauce (4 skewers)	\$88	烤美國安格斯牛肉串(2串) Grilled Angus Beef (2 skewers)	\$118

燒蔬菜
GRILLED VEGETABLES

 焦糖金菠蘿 Pineapple with Caramel	\$28	 美國蘆筍 Asparagus	\$38
 車厘茄 Cherry Tomato	\$28	 牛油燒原條粟米 Grilled Corn with Butter	\$48
 秋葵 Okra	\$28	 金銀蒜燒茄子(半條) Grilled Eggplant with Garlic (half)	\$48
 大啡菇 Portobello Mushroom	\$28		

 素Vegan


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好串.燒 SKEWERS



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鮮腐竹凱撒烤雞沙律 Roasted Chicken and Fresh Bean Curd Sheet Caesar Salad	\$118
 彩虹生酮沙律 Rainbow Keto Salad with Tomato, Cauliflower and Asparagus	\$128

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桂花蛋撻 Osmanthus Egg Tart	\$28
原味雞蛋仔 Original Egg Waffle	\$68
阿華田西多士 Ovaltine French Toast	\$68
黑糖雲尼拿雪糕沙琪瑪 Brown Sugar Vanilla Ice Cream with Sachima	\$68
懷舊香蕉船 Banana Split Ice Cream	\$78



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清清嘍沙律及甜絲絲甜品 SALAD AND DESSERT

